The Range

Preparation

Static

Static HD

Dishwashing

Dishwashers

Washing system

Cooking

N900 - N700

Snack 600

Industrial machines

Laundry equipment

Ovens

ActivePlus and Plus

FCF

Distribution

Self-Service ActiveSelf

Fit-System

Refrigeration

Refrigerated appliances

... and much more

ZANUSSI PROFESSIONAL

www.zanussiprofessional.com

From the Electrolux Group. *The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

The Company reserves the right to change specifications without notice.

1 RA01 U BRANDLIFE Ph M.A.AUBER Print Arti Grafiche Cremme

refrigerated appliances

ZANUSSI PROFESSIONAL

ZANUSSI

the System

Modern catering has really evolved thanks to the **Zanussi Professional** System. Every expert in the field acknowledges this system as the real driving force behind an evolution which has improved life in the kitchen and broadened the possibilities for the professionals who work there. In fact, the **Zanussi Professional** System is a universal system, used throughout the world by millions of users.
The **refrigerated appliances** are one of the many facets of these systems. The range offers the best and most comprehensive solution to the critical problem of food storage and conservation.

ZANUSSI PROFESSIONAL

the refrigerated appliances system

Cabinets

Refrigerated Counters

Blast Chillers

Constructed using only high quality components and materials **Zanussi Professional refrigerated appliances** ensure total food safety to the consumer and allow users to reduce considerably energy costs and rationalize preparation.
The **Active** electronic control panel, in all PTE appliances, provides the Perfect Food Conservation: 4 temperature probes in 4 different locations are controlled by the electronic panel; even if one of these probes is broken the optimal conservation temperature is maintained. Thanks to the new easy-to-use control panel and the easy access to the main functional components, maintenance and cleaning are simple and fast.

ZANUSSI PROFESSIONAL

Refrigerated cabinets

The range of **Zanussi Professional** refrigerated cabinets features both refrigerators, in positive or negative version, and freezers as well as a number of specially designed fish and wine models. These models are available in different specifications and capacities, from 400 lt to 1400 lt. In addition, the range includes some Roll-in and Roll-through models. The excellent cooling system ensures the utmost uniformity of the temperature in the cabinet and guarantees a perfect storage quality of the goods.

THE RANGE OF REFRIGERATED CABINETS INCLUDES:

Active PTE SERIES: 650-1400 lt refrigerators and freezers suitable to contain 2/1GN grids, all in 304 AISI stainless steel

PT3 SERIES: 650-1400 lt refrigerators and freezers suitable to contain 2/1GN grids, all in 304 AISI stainless steel

PTS SERIES: 550-1200 lt refrigerators and freezers suitable to contain 530x530mm grids, internal and external structure in 430 AISI stainless steel

AU SERIES: 600-1300 lt refrigerators and freezers suitable to contain 2/1GN grids, internal and external structure in 430 or 304 AISI stainless steel

AG SERIES: 600-1300 lt refrigerators and freezers suitable to contain 2/1GN grids, internal structure in thermoformed polystyrene, external structure in 430 AISI stainless steel

AG I SERIES: 400 lt refrigerators and freezers suitable to contain 600x400mm grids, internal structure in thermoformed polystyrene, external structure in 430 AISI stainless steel or prepainted white steel

ROLL-IN – ROLL-THROUGH refrigerators suitable to contain trolleys, all in 304 AISI stainless steel

Furthermore, the rational use of the internal space of the refrigerators guarantees a large storage area suitable to contain 2/1GN, 530x530mm or 600x400mm grids according to the model size. All use earth friendly refrigerants, R134a (refrigerators) and R404a (freezers), besides the high-density expanded polyurethane foam with low-energy **cyclopentane** gas injection, guarantees exceptional long-term insulation and notable energy savings. High standards of hygiene and ease of cleaning are ensured by the rounded internal corners and the smooth surfaces. All models are equipped with self-closing doors and internal lighting as standard.

PT3 and PTS control panel.

Refrigerated cabinets

Active PTE refrigerated cabinets are equipped with an electronic device which monitors the temperature 24 hours a day, detects the high temperature in the cell giving the alarm (a buzz and a blinking led) and keeps a record of the temperature when it exceeds the critical limits.
In addition, the electronic control panel guarantees the Food Safety in any condition, even when there is a breakdown of one of the 4 internal temperature probes. When one of the 4 probes breaks, an alarm appears on the display and, most importantly, the refrigerator or freezer continues to work taking into consideration the working conditions of the last 24 hours maintaining the perfect food conservation temperature. Full door cabinets can operate in tropical climates (+43°C).

One additional easy-to-use tool for the operator is the Food Category selection: the possibility to choose the optimal temperature and humidity of a specific type of food. On the Active PTE refrigerated appliances there is a series of preset temperature and humidity combinations for the main type of food in order to prevent a wrong setting and to speed up the daily activities. Nevertheless it is also possible to use a manual setting.
Active PTE refrigerated cabinets feature the Energy Saving Defrost. With the traditional systems both number and duration of defrosting cycles are fixed, regardless of whether the evaporator is ice-covered or not. Thanks to the Energy Saving Defrost the defrosting cycle only starts when the evaporator is covered with ice therefore ensuring a better than ever uniform internal temperature since the evaporator always works in good conditions.

PT3 and PTS refrigerated cabinets are available with full or glass doors, with one or two storage temperatures with dedicated cells. All feature a digital control panel allowing the easy and precise setting and control of internal temperature and the humidity level. The refrigeration system consists of a single unit (compressor, condenser and evaporator) which can be easily accessed by lifting up the upper front panel. Hot gas defrosting and evaporation of defrost water are completely automatic. Full door cabinets can operate in tropical climates (+43°C).

Easy access to all main components.

The AU series cabinets come in fridge, positive and negative, freezer and dual temperature versions with full doors. All feature a digital control panel allowing the easy and precise setting and control of internal temperature. The forced air cooling system ensures the utmost uniformity of temperature. Defrosting is completely automatic in 304 AISI models and manual in 430 AISI models. All cabinets can operate in tropical climates (+43°C).

AG refrigerated cabinets, available in positive, negative and freezer version, feature a digital control panel with a temperature display and a mechanical thermostat. Special models specific for fish and wine conservation are available in the 400lt range. Defrosting is completely automatic in negative models and manual in positive and freezer models.

The Roll-In and Roll-Through models make the ideal storage solution for every type of food. These appliances are the perfect answer to quick and practical trolley storage. Provided with a very easy to use control panel they have a completely automatic defrosting and defrost water evaporation. All cabinets can operate in tropical climates (+43°C).

Refrigerated tables

The **Zanussi Professional** refrigerated tables have been designed to combine the dual function of worktop and refrigerated table. This versatility allows notable savings in space whilst offering functional and modular solutions to kitchen requirements. Smooth surfaces and rounded internal corners guarantee perfect cleaning. In all models the refrigerated unit is mounted on a pull–out system to facilitate maintenance and cleaning. The refrigerated tables feature reversible self–closing doors and fully removable drawers with telescopic runners in 304 AISI stainless steel and perforations for improved ventilation. All with recessed ergonomical handles. These appliances are suitable for use in tropical climate (+43¡C) ensuring high performances even in extreme ambient conditions. The high–density expanded polyurethane foam, with cyclopentane injection, guarantees exceptional, long term insulation and notable energy savings.

THE RANGE OF REFRIGERATED TABLES INCLUDES:

Active PTE SERIES: 2-3-4 compartments refrigerated and freezer tables with doors suitable to contain 1/1GN grids, all in 304 AISI stainless steel

PT3 SERIES: 2-3-4 compartments refrigerated and freezer tables with doors and/or drawers suitable to contain 1/1GN grids, all in 304 AISI stainless steel

AG SERIES: 2-3-4 compartments refrigerated tables with doors and/or drawers suitable to contain 1/1GN grids, internal structure in thermoformed polystyrene, external structure in 304 AISI stainless steel

PT3 SERIES: 2-3 compartments saladette/refrigerated tables with doors suitable to contain 1/1GN grids and 1/3GN containers on the top well, all in 304 AISI stainless steel

SALADETTE: 2 compartments saladette with doors suitable to contain 1/1GN grids and 1/3GN containers on the top well, the structure and doors are in 304 AISI stainless steel, with external casing in 430 AISI steel

Easy to remove grid support.

Refrigerated tables

Active PTE refrigerated tables are equipped with an electronic device which monitors the temperature 24 hours a day, detects the high temperature in the cell giving the alarm (a buzz and a blinking led) and keeps a record of the temperature when it exceeds the critical limits. In addition the electronic control panel guarantees the Food Safety in any condition, even when there is a breakdown of one of the 4 internal temperature probes. When one of the 4 probes breaks, an alarm appears on the display and, most importantly, the appliance continues to work taking into consideration the working conditions of the last 24 hours guaranteeing the perfect food conservation temperature.

Active control panel.

Active PTE refrigerated tables feature the Energy Saving Defrost. With the traditional systems both number and duration of defrosting cycles are fixed, no matter if the evaporator is ice-covered or not. Thanks to the Energy Saving Defrost the defrosting cycle starts only when the evaporator is covered with ice therefore ensuring a better than ever uniform internal temperature since the evaporator always works in good conditions.

Drawers with recessed handle.

In the AU series refrigerated tables the evaporator is integrated into the rear panel and therefore allows maximum usage of the available space in the chamber and avoids any problem of corrosion and damage. Defrosting is automatic. The defrost water is automatically evaporated. The drain hole for the defrost water is separate from the cavity drain hole.

The worktop of all PT refrigerated tables and saladettes, both PTE and PT3, has a height of 50 mm and is slotted into place for easy removal or replacement. The Saladette is equipped with container supports and a non-toxic plastic chopping board. The completely removable grid support structure in 304 AISI stainless steel and the pressed base with drain facilitate cleaning within the chamber. The central position of the refrigeration unit allows perfect air circulation in the different compartments and temperature uniformity.

The Saladette features a temperature from +2° to +12°C offering excellent flexibility of use in order to meet the organization requirements of a modern kitchen. The Saladette is equipped with 9 horizontal container supports and a non-toxic plastic chopping board. Refrigeration system with hidden evaporator guarantees no corrosion problems, more hygiene and maximized compartment space.

Non-toxic plastic board.

Blast Chillers

Thanks to the **Zanussi Professional** blast chillers and blast chiller/freezers management economies are improved: the fact that it is possible to prepare and cook large quantities of food at any time allows an incredible reduction in labour hours and energy consumption. They guarantee the utmost food safety by preserving all the original organoleptic and physical characteristics of any kind of food. Through blast chilling it is possible to conserve the food in a normal commercial refrigerator at a temperature of about +3¡C for 5 to 6 days in line with hygiene standards and without loss of flavour or nutritional value. Whereas using the blast freezer the food can then be conserved in a commercial freezer, at a temperature of -20¡C, for a period of 2 to 12 months (depending on the type of food) once again without losing any of its characteristics.
Completely constructed in 304 AISI stainless steel the blast chillers feature an internal cabinet with rounded corners and diamond-shaped base with drain to facilitate cleaning operation.
The electronic control panel is very easy to use and gives the possibilty to choose different blast chilling cycles. Hard (air temperature -20¡C) for large pieces of food, Soft (air temperature -5¡C) for delicate items and Shock freezing (air temperature -35¡C).
The blast chilling cycle is controlled either by setting the time or automatically by an electronic core probe.
An audible alarm starts at the end of each cycle which for the blast chilling stops when the food reaches the temperature of +3¡C and for the blast freezing of -18¡C.
With the new airflow system there is no icing or drying problem on the food surface.
The blast chillers are equipped with reversible doors with a recessed handle; a magnetic door seal to guarantee perfect closure and a door microswitch to stop the fan once the door is open.
All models are developed according to NF* rules.

**NF HYGIENE ALIMENTAIRE*
certifying authority: AFNOR CERTIFICATION
11, Avenue Francis de Pressense - 93571 Saint-Denis - La Plaine Cedex - France
conformity with regulation NF031
certified guarantees: fitness for cleaning, thermal performance

THE RANGE OF BLAST CHILLERS INCLUDES:

Blast Chillers available in different sizes from 10kg to 180kg suitable to hold GN containers

Blast Chiller/Freezers available in different sizes from 10kg to 180kg suitable to hold GN containers

Detail of the
recessed handle.

Blast Chillers

Cook&Chill tower.

1/1 GN ActiveCombi oven compatible with Active blast chillers.

Blast chillers and freezers are compatible with the Zanussi Professional ovens, both Convection ovens and Combi steamers and thanks to the wide range of trolleys, handling becomes a very simple operation.
The stainless steel rack support is very easy to remove and can be washed in a Zanussi Professional dishwasher.

A cone core temperature probe is provided for accurate temperature control (+/-0,5°C) and easy extraction.

Temperature probe.

Easy to open swing hinged panel.

ActiveChillers and Chiller/Freezer

HACCP conformity

The ActiveChillers and Freezer make monitoring and documenting the microbiological safety in accordance with HACCP of the chilling/freezing process easier than ever. During blast chilling, the display and the colour of the eye-shaped light indicate the process status. Red light: safety conditions have not been met. Green light: process safety has been reached.
The electronic control guarantees the safety of the process and compliance with the set parameters. All Active models have a memory storage capacity of up to 99 HACCP events, recording any anomaly that may have occurred during the process. They can be printed on a special printer.

Programmability

In addition to the preset parameters, (UK and NF regulations) the end user can program and memorize personalized Chilling and freezing cycles. Up to 6 different programmes can be stored in the ActiveChiller and up to 10 in the ActiveChiller&Freezer.

Electronic control

Automatic recognition of core probe or time mode, this means that even if the core probe is not inserted perfectly, biological safety of the process is guaranteed automatically.

Energy Saving Defrost

Electronic control of the defrosting, assuring that the defrosting process is only activated when necessary and only for as long as necessary. Excellent operating conditions are always guaranteed, resulting in significant energy and, therefore, money savings.

Three temperature probes

The ActiveChillers are also available with three temperature probes (on request) to guarantee precise control and safety of the process even when working with very different and delicate types of food at the same time.

CFC and HCFC free construction

Only non-polluting refrigerating liquids and 100% CFC and HCFC free insulating materials (Polyurethane foam and Cyclopenthane) have been used.

Active control panel.

Cold rooms

Zanussi Professional presents a complete and flexible range of cold rooms ideal for storing and conserving perishable food in addition to chilled and frozen food. The fundamental feature of the cold rooms is their functionality: a large amount of internal space coupled with the scope for expansion created by their modular construction which ensures that a basic cold room can be extended whenever necessary (Classic Superior models only). All models can be connected to a refrigeration unit installed directly inset on the wall of the cold room or to a remote refrigeration unit. The availability of a remote condenser unit is particularly useful when using cold rooms in environments with critical ambient temperatures, ventilation or space problems. The new assembly system guarantees minimal temperature loss thanks to the hook fasteners which allow perfect alignment of the panels. The fasteners are made of high resistant composite material and guarantee perfect grip of all components that can be easely disassembled and reassembled.
Panels are in metal sheet with non toxic plastic cladding and polyurethane insulation. CFC and HCFC free (60mm thickness in positive models and 100mm in freezer Classic Superior models). Internal and external rounded corners facilitate cleaning operations. The galvanized steel floor covered with a non-abrasive, non-slip, ribbed plastic coat is extremely safe.
The inset right-hinged door (on request it can be left-hinged) is constructed with smooth rounded profiles, cam-lift action hinges, airtight magnetic door, gaskets and high insulation for saving energy and operating costs. As an option a microswitch switches on automatically the internal light and turns off the fans. The powerful tropicalized refrigeration system has been designed to operate more efficiently and without failure in the most extreme temperatures (up to 43…C).

THE RANGE OF COLD ROOMS INCLUDES:

CLASSIC SUPERIOR models in negative and freezer version with built-in or remote refrigerated unit. These models can be assembled according to any composition need

CLASSIC models in negative and freezer version with built-in or remote refrigerated unit

Ice makers

The Zanussi Professional ice makers are in their multiple range, ice cubers and ice flakers, the most fitted solution for bars, pubs, restaurants, hotels, discos and health institutions. Top performances, high quality materials and space-saving are the three main characteristics of the range.
All models are available in air-cooled or water-cooled versions in different production capacities.
The ice-making method (spray layering) guarantees compact, hygienically pure ice cubes that are resistant to melting. The metal sprayers are easy to take away for cleaning, permit a simple flowing and prevent limestone formation. High quality materials (plastic flap on the front, top and sides in 304 AISI stainless steel) and a sophisticated product and process technology guarantee long lasting performance and reliability.

THE RANGE OF ICE MAKERS INCLUDES:

Ice cuber models with capacity from 24 up to 235 kg/day

Ice flakers models with capacity from 94 up to 285 kg/day

the refrigerated

appliances system

Cabinets

Refrigerated Counters

Blast Chillers

Constructed using only high quality components and materials **Zanussi Professional refrigerated appliances** ensure total food safety to the consumer and allow users to reduce considerably energy costs and rationalize preparation.
The **Active** electronic control panel, in all PTE appliances, provides the Perfect Food Conservation: 4 temperature probes in 4 different locations are controlled by the electronic panel; even if one of these probes is broken the optimal conservation temperature is maintained. Thanks to the new easy-to-use control panel and the easy access to the main functional components, maintenance and cleaning are simple and fast.